

SMALL PLATES

CRISPY BRUSSELS SPROUTS 12 | tossed with truffle salt and parmesan cheese
TRUFFLE FRIES 10 | tossed in parmesan cheese, parsley, truffle salt
FRIED ITALIAN CHEESE RAVIOLI 10 | with house marinara
SEARED SESAME WASABI AHI TUNA 15 | with seaweed salad and soy dipping sauce
CALAMARI FRIES 15 | with house marinara
LOADED TATER TOTS 10 | with seven cheeses, sour cream, bacon, scallions
BUFFALO CHICKEN WINGS 15 | served with blue cheese and celery
DOGFISH CHIPS 10 | Dogfish Head beer cheese queso, housemade chips topped with crumbled blue cheese and scallions
FRIED BULGOGI BEEF DUMPLINGS 15 | with sweet Thai and soy glaze
FRIED EDAMAME POT-STICKERS 14 | with sweet Thai and soy glaze

SALADS

HONEY CITRUS SALMON 18 | honey citrus salmon, mixed greens, berries, onions, faro, cranberries, almonds and peppers with balsamic vinaigrette
CAJUN FRIED TILAPIA 17 | mixed greens, beans, tomato, corn salsa, cheddar cheese, cucumbers, onion, fried avocado with avocado poblano dressing
GRILLED CHICKEN CAESAR 16 | AHI TUNA CAESAR 18 | mixed greens, croutons, parmesan, traditional Caesar dressing

SANDWICHES

GRILLED CAJUN MAHI MAHI 18 | salsa, guacamole, poblano sauce, lettuce served with market fries
*COW TIPPER BURGER 19 | blend of angus beef, topped with market sauce, pepper bacon, rosemary onion, cow tipper cheese, lettuce, and tomato, served on a toasted brioche bun with market fries
BBQ PORK TENDERLOIN 17 | topped with provolone, and apple slaw served on a brioche roll with market fries
CRAB CAKE SANDWICH 19 | served with tomato, lettuce, remoulade sauce and market fries

ENTREES

GRILLED HONEY GLAZED SALMON 30 | lime, sweet chili, and local honey glazed grilled salmon served with yukon mashed potatoes and broccoli
IMPERIAL CRAB TOPPED TILAPIA 32 | topped with tomato relish and lemon caper sauce served with broccoli and yukon mashed potatoes
*CHIMICHURI MARINATED PETITE ANGUS FILET 36 | served with salsa Demi sauce, yukon mashed potatoes and broccoli
*GRILLED FLAT IRON 32 | topped with mushroom sauce, served with yukon mashed potatoes and broccoli
PINEAPPLE SOY GLAZED MAHI MAHI 30 | topped with pineapple salsa, served with yukon mashed potatoes and broccoli
GRILLED CHICKEN MARSALA 28 | topped with mushroom sauce, served with yukon mashed potatoes and broccoli

We are beginning to reintroduce some of our former menu items which are prepared in-house.

April 29 - May 1st from 5pm - 9pm, we will be offering many favorites!

Stay tuned for more pop-up events similar to this.

SWEETS

- SALTED CARAMEL CAKE 9
- WARM CHOCOLATE LAVA CAKE 9
- VANILLA ICE CREAM 6 | with caramel and chocolate sauce
- WARM APPLE PIE A LA MODE 9

BOTTLED BEER

| | price |
|---|-------|
| Dogfish Head 60 Minute (DE) American IPA 6.0% ABV | 7.25 |
| Corona (MEXICO) American Adjunct Lager 4.6% ABV | 6 |
| Heineken (NETHERLANDS) Euro Pale Lager 5.0% ABV | 6 |
| Michelob Ultra (MO) Light Lager 4.2% ABV | 5.50 |
| Yuengling (PA) Traditional Lager 4.50% ABV | 5 |
| Miller Lite (WI) Light Lager 3.14% ABV | 5 |
| Stella Artois Belgian Pilsner 5.2% ABV | 6 |

Please ask about this week's **local craft beer** special.

WHITE WINE

| | 6oz. | 9oz. | bottle |
|---------------------------------------|------|------|--------|
| Chateau Souverain Chardonnay (CA) | 9 | 12 | 34 |
| Kendall Jackson Chardonnay (CA) | 12 | 16 | 46 |
| Cakebread Chardonnay (CA) | | | 89 |
| PIO Pinot Grigio (Italy) | 9 | 12 | 34 |
| Santa Margherita Pinot Grigio (Italy) | | | 63 |
| Bella Sera Moscato (Italy) | 8 | 11 | 31 |
| Beringer White Zinfandel (CA) | 8 | 11 | 31 |

RED WINE

| | 6oz. | 9oz. | bottle |
|--|------|------|--------|
| Chateau Souverain Pinot Noir (CA) | 9 | 13 | 36 |
| LaCrema Pinot Noir (CA) | 14 | 18 | 54 |
| Chateau Souverain Cabernet (CA) | 9 | 12 | 33 |
| William Hill North Coast Cabernet (CA) | 12 | 16 | 44 |
| Jordan Cabernet Sauvignon (CA) | | | 105 |
| Sposato Malbec (Argentina) | 10 | 14 | 38 |

We are beginning to reintroduce some of our former menu items which are prepared in-house.

April 26 - May 1st from 5pm - 9pm, we will be offering many favorites!

Stay tuned for more pop-up events similar to this.

Due to the Coronavirus pandemic, we have temporarily suspended the cultivation of our Courtyard Garden and partnerships with local vendors. We strive to return to our previous mission which is described below:

OUR MISSION

To support local, sustainable, natural, and organic practices whenever possible. Using locally sourced and fresh product, Market Kitchen & Bar takes your favorite staple dishes and elevates them through a unique culinary approach. We strive to provide our guests with a remarkable farm-to-table experience.

COURTYARD GARDEN

The Courtyard Garden is located in our outdoor Courtyard. This carefully curated plot, seasonally created and kept by our culinary team, is infused into all aspects of Market Kitchen & Bar. Whether you're sipping on a cocktail created & garnished with our handpicked mint, or enjoying a fresh appetizer featuring our heirloom tomatoes, you will certainly experience the local flair of our Courtyard Garden.

LOCAL INGREDIENTS & PARTNER FARMS

FILET & NEW YORK STRIP | Pleasant Valley Farm, PA & McKean Brothers Angus, PA
 GOAT CHEESE | Cherry Glen, MD
 COW TIPPER | Calkins Creamery, PA
 BLACK & BLUE CHEESE | Firefly Farm, MD
 SPECIALTY SAUSAGE | Maiale, DE
 FIRE MUSTARD & GARLIC ROSEMARY JELLY | Backyard Jams, DE
 CHICKEN | Bell & Evans, PA
 FLAT IRON STEAK | Reid's Angus DE
 MUSHROOMS | Kennet Square, PA
 SEASONAL TART | Clements Bakery, MD
 ICE CREAM | Woodside Farm Creamery, DE

Please let your server know if you have severe allergies.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of contracting Foodborne Illness, especially if you have certain medical conditions. 4.29.2021